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U. S. DEPARTMENT OF AGRICULTURE

# A VARIETY of DAIRY DISHES

U. S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
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## STRAWBERRY ICE CREAM PIE

1 pint strawberries
1 quart ice cream
9-inch crumb crust
whipped cream

Crush or slice most of the strawberries, reserving a few for topping. Sweeten the crushed berries as desired. Spoon ice cream into crust, overlapping pieces to make a firm, full filling. Pour the crushed berries over the ice cream and top with the whole berries. Decorate the edge of the pie with whipped cream. Six servings.

### Crumb Crust

1 cup plain vanilla wafer crumbs (16 to 20 cookies)
2 tablespoons sugar
1/3 cup melted butter or margarine

Combine ingredients; press firmly into 9-inch pie pan, covering bottom and sides.

## SOUR CREAM HORSE-RADISH SAUCE

1 cup sour cream, whipped
1/2 teaspoon salt
2 teaspoons sugar
6 or 8 tablespoons grated horse-radish

To the whipped cream, add the salt and sugar; then

gradually stir in the horse-radish. Serve with meat (pot roast, baked ham) or fish.

## POTATO-CHEESE SALAD

2 cups diced, cooked potatoes
2 hard-cooked eggs, coarsely chopped
1 teaspoon salt
1/2 cup coarsely chopped celery
2 tablespoons chopped onion
1-1/2 cups diced cheese
1/2 cup mayonnaise
1/4 cup sweet pickle juice

Combine all ingredients. Chill for 30 minutes to allow potatoes to absorb dressing. Six servings.

## FLOATING ISLAND

3 cups hot milk
1/4 cup sugar
1/4 teaspoon salt
2 to 4 eggs, beaten
1 teaspoon vanilla

When using 4 eggs, save out 2 or 3 egg whites and make a custard of the remaining ingredients. With 2 eggs, add 1 tablespoon cornstarch to the ingredients; with 3 eggs, add 2 teaspoons cornstarch.
Separate eggs and proceed as follows: Mix sugar, cornstarch, and salt. Add the hot milk and cook over boiling water, stirring con-

stantly, until mixture thickens. Cover and cook 15 minutes longer. Gradually add the milk mixture to the beaten egg yolks. Cook over boiling water, stirring constantly, for 2 to 3 minutes. Remove from water at once, cool, and add vanilla.

Top with meringue made from the egg whites. Beat the whites with a few grains of salt until stiff, but not dry. Gradually add 2 tablespoons sugar for each egg white, beating well after each addition. Pile lightly on a greased baking sheet in 6 large or 12 small mounds. Bake in a moderate oven (325° F.) 10 to 15 minutes or until set and browned.

## CHEESE SAUCE

1-1/2 tablespoons butter or margarine
1-1/2 tablespoons flour
1 cup milk
Salt to taste
3/4 cup grated cheese (or 3 ounces sliced cheese)

Melt the butter or margarine and blend in the flour. Add the milk. Stir and cook until sauce is thick and smooth, then cook about a minute longer. Add salt. Add cheese and remove from heat. Stir until cheese is melted.

## POACHED EGG SURPRISE

1 cup milk
2 tablespoons butter or margarine
2 tablespoons flour
1/4 teaspoon salt
2 tablespoons chopped green peppers
4 slices toast
soft sharp cheese
4 eggs

Make white sauce by melting the butter or margarine and blending in the four to make a smooth mixture. Add milk slowly and cook over very low heat, stirring constantly, until thickened. Add salt and cook 3 to 5 minutes longer, stirring occasionally.

Add green pepper to the white sauce. Spread the toast thickly with cheese. Poach eggs until firm. Place on the toast and pour hot sauce over all. Serve at once. Makes 4 servings.

## COTTAGE CHEESE-FRUIT SALAD

1 pound cottage cheese
1 grapefruit, peeled and sectioned
2 oranges, peeled and sliced
1 red apple, sliced
1/2 avocado, peeled and sliced
1/2 cup peach slices
1/2 cup pineapple chunks
Six cantaloupe balls
Six lettuce cups

# LEMON MILK SHERBET

2 teaspoons gelatin
2-2/3 cups rich milk or top milk or half milk and cream
2/3 cup sugar
1/2 cup light corn sirup
1/2 cup lemon juice
1/8 teaspoon salt

Soften gelatin in 1/2 cup of the milk. Place dish over hot water and stir until the gelatin is dissolved. Add the remaining milk and cool. Combine the sugar, corn sirup, lemon juice, and salt. Add the mixture gradually to the milk, stirring constantly.

Pour the mixture into refrigerator tray and place it in freezer unit. Set at coldest point. Wet the bottom of the tray to hasten freezing. When the frozen mixture is firm after about 20 minutes, remove it to a chilled bowl and break it up with a fork. Beat it with a rotary beater until light and fluffy and return it to the tray.

Again wet the bottom of the tray and return it to the freezer unit. When the sherbet is of serving thickness, after about 1/2 hour, turn the control to normal refrigerator temperature and hold the sherbet until time to serve, for from one to three hours. Makes 8 servings.

Agriculture - Washington